Vegan Bean Burrito

1 can (15 oz) black beans, drained and rinsed
1 can (15 oz) pinto beans, drained and rinsed
1 tablespoon olive oil
1 onion, diced
2 cloves garlic, minced
1 bell pepper, diced (any color you prefer)
1 teaspoon ground cumin
1 teaspoon chili powder
1/2 teaspoon smoked paprika
Salt and pepper to taste
Juice of 1 lime
1/4 cup chopped fresh cilantro (optional)
4-6 large flour tortillas
Vegan cheese, shredded (optional)
Salsa, guacamole, or vegan sour cream, for serving

Prepare the Bean Filling:

Heat olive oil in a large skillet over medium heat. Add diced onion and sauté for 3-4 minutes until softened.

Add minced garlic and diced bell pepper to the skillet. Cook for another 2-3 minutes until bell pepper is tender.

Add Beans and Spices:

Add the drained and rinsed black beans and pinto beans to the skillet.

Sprinkle ground cumin, chili powder, smoked paprika, salt, and pepper over the beans and vegetables.

Stir well to combine and cook for 5-7 minutes, stirring occasionally, until the beans are heated through and flavors are well combined.

Finish and Season:

Remove the skillet from heat and squeeze lime juice over the bean mixture.

Add chopped cilantro if using, and stir to incorporate. Taste and adjust seasoning if needed.

Assemble the Burritos:

Warm the flour tortillas briefly in a dry skillet or microwave to make them more pliable.

Spoon a generous amount of the bean filling onto each tortilla, slightly off-center.

Optionally, sprinkle some vegan cheese over the beans if desired.

Fold and Roll:

Fold the sides of the tortilla over the filling, then fold the bottom edge over the filling and roll tightly to enclose.

Place the burrito seam-side down on a plate.

Serve:

Serve the vegan bean burritos with salsa, guacamole, or vegan sour cream on the side.

You can also lightly toast the assembled burritos in a skillet for a crispy exterior.